



## PRODUCT SPECIFICATION

### PRODUCT DETAILS

Product Name DVG CLASSIC STRAWBERRY PUREE 8 X 1L

Kerry Code 20274349

Product Description Strawberry flavoured puree with bright red appearance and strong sweet fruity notes.

### INGREDIENT LISTING

Strawberry puree (40%), water, sugar, thickeners (pectins, xanthan gum) acidity regulator (citric acid), colour (anthocyanins), safflower extract, natural flavouring

The ingredient declaration above must be labelled up on the final product to include all declarable data in line with the current Food Labelling Regulations, as amended.

### USAGE / APPLICATION INFORMATION

Mix 100ml of DVG puree, 50ml of spirit, 10ml citrus and 190g of ice

### PHYSICAL & CHEMICAL PARAMETERS

| Test              | Min   | Target | Max   | Units | Method        |
|-------------------|-------|--------|-------|-------|---------------|
| pH                | 3.00  | 3.20   | 3.40  | PH    | pH Meter      |
| Refractive Solids | 25.90 | 28.40  | 30.90 | %     | Refractometer |

Appearance to match previously accepted delivery.

| ALLERGEN DATA  |                               |        |                         |                         |
|--|-------------------------------|--------|-------------------------|-------------------------|
| Allergen   | Requires Labelling?<br>Yes/No | Source | Present on Line? Yes/No | Present on Site? Yes/No |
| Peanuts and products thereof   | No                            |        | No                      | No                      |
| Nuts (other than peanuts) and products thereof (1)   | No                            |        | Yes                     | Yes                     |
| Cereals containing gluten (2)  | No                            |        | Yes                     | Yes                     |
| Crustaceans and products thereof   | No                            |        | No                      | No                      |
| Egg and products thereof   | No                            |        | Yes                     | Yes                     |
| Fish and products thereof  | No                            |        | No                      | No                      |
| Soybeans and products thereof  | No                            |        | Yes                     | Yes                     |
| Milk and products thereof (including lactose)  | No                            |        | Yes                     | Yes                     |
| Celery and products thereof  | No                            |        | No                      | Yes                     |
| Mustard and products thereof   | No                            |        | No                      | No                      |
| Sesame Seeds and products thereof  | No                            |        | No                      | No                      |
| Molluscs and products thereof  | No                            |        | No                      | No                      |
| Lupin and products thereof   | No                            |        | No                      | No                      |
| Sulphur Dioxide/Sulphites > 10ppm  | No                            |        | Yes                     | Yes                     |
| <p>Conforms to Regulation (EU) 1169/2011 annex II as amended.</p> <p>(1) Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof, except for nuts used for making alcohol distillates including ethyl alcohol of agricultural origin;</p> <p>(2) Cereals containing gluten. namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof. except; (a) wheat based glucose syrups including dextrose(*); (b) wheat based maltodextrins(*); (c) glucose syrup based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;</p> <p>(*) And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated.</p> |                               |        |                         |                         |

| SUITABILITY DATA                        | Yes = Suitable,<br>No = Unsuitable | Comment/Certification Status |
|---|------------------------------------|------------------------------|
| Vegetarian (Ova-lacto)                  | Yes                                |                              |
| Vegan                                   | No                                 |                              |
| Coeliac <100ppm gluten (by calculation) | Yes                                |                              |
| Coeliac <20ppm gluten (by calculation)  | Yes                                |                              |
|   | <b>Suitable / Not Suitable</b>     |                              |
| Kosher                                  | Suitable                           |                              |
| Halal                                   | Suitable                           |                              |
| Organic                                 | Not Suitable                       |                              |

\*The suitability assessments above are based on the raw materials used in the product

| NUTRITION INFORMATION   |               |              |
|---|---------------|--------------|
| Nutrient  | Typical Value | Unit         |
| Energy in kJ  | 476.3         | kJ / 100 g   |
| Energy in kcal  | 112.2         | kcal / 100 g |
| Fat   | 0.1           | g / 100 g    |
| Saturated fat   | 0.0           | g / 100 g    |
| Monounsaturated fat   | 0.0           | g / 100 g    |
| Polyunsaturated fat   | 0.0           | g / 100 g    |
| Total carbohydrates   | 28.1          | g / 100 g    |
| Available carbohydrates   | 27.1          | g / 100 g    |
| Carbohydrates as sugars   | 26.0          | g / 100 g    |
| Carbohydrates as starch   | 0.0           | g / 100 g    |
| Fibre   | 1.0           | g / 100 g    |
| Protein   | 0.3           | g / 100 g    |
| Salt (NaCl)   | 0.03          | g / 100 g    |
| Sodium  | 10.6          | mg / 100 g   |
| Moisture  | 71.4          | g / 100 g    |
| Ash   | 0.2           | g / 100 g    |
| Ethanol (alcohol)   | 0.0           | g / 100 g    |
| <b>Data Source</b>  |               |              |
| Calculated from raw material data. Values quoted are typical and should be used for guidance purposes only. |               |              |

| GENETICALLY MODIFIED MATERIALS   |    |
|--|----|
| Does the product require labelling as genetically modified under current EU Labelling Regulations? | No |

| IONISING RADIATION   |    |
|--|----|
| Does the product require labelling as Irradiated or contain any irradiated ingredients under current EU Labelling Regulations? | No |

| RECOMMENDED SHELF-LIFE & STORAGE |   |
|----------------------------------|---|
| Transport & Storage Conditions:  | Ambient transportation 10°C - 15°C.<br>Store in a cool and dry place between 10°C-15°C.<br>Store in refrigerated and consume within 7 days once opened. |
| Shelf life (original package):   | 426 days  |

## PACKAGING

|                             |               |
|-----------------------------|---------------|
| Pack Size (Net)             | 1 Litre       |
| No. of packs per outer case | 8             |
| No. of units per pallet     | 800           |
| Pack Type Inner             | Carton        |
| Pack Type Outer             | Cardboard Box |
| Pallet Type                 | Europe Pallet |

## LEGISLATION & WARRANTY STATEMENT

The product will be manufactured and packaged in accordance with all current, relevant EU legislation. The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification. It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country. The shelf-life as stated has been established to allow for conditions which may be experienced for short periods during the storage and distribution of the product.

## CONFIDENTIALITY

This document and the information contained within it remains the property of Kerry Ingredients & Flavours Limited and must not be disclosed to any third party without prior written permission of the company.

## AUTHORISATION

This specification has been approved by Kerry  
Regulatory & Scientific Affairs

Authorised on behalf of Customer

Signature/Stamp



Date 05-May-2023

Date

*Kerry Ingredients & Flavours Limited will assume acceptance of this specification if our customer does not state otherwise in writing within 28 days after the receipt of this specification.*